2022 ALABAMA COURSE of STUDY

Career and Technical Education

Cosmetology and Barbering
Education and Training

Hospitality and Tourism
Cosmetology
Education and Training
Hospitality and Tourism
Cosmetology and barbering
Committee members across the State

Cosmetology and barbering
Collaboration

Cosmetology and barbering
Organizational Changes

The name of the program was changed from “Cosmetology” to “Cosmetology and Barbering” to be more inclusive and to align with the title of the State Board of Cosmetology and Barbering.
In Cosmetology and Barbering, students can choose one of five pathways:

- Cosmetology
- Barbering
- Nail Technology
- Esthetics
- Natural Hairstyling
There are more than 117,062 licensed professionals in the Cosmetology and Barbering fields in the State of Alabama.
SkillsUSA is a partnership of students, teachers, and industry working together to ensure America has a skilled workforce.

As a nonprofit association, Alabama SkillsUSA serves high school and college students preparing for careers in trade, technical, and skilled service occupations.

SkillsUSA supports education and competition in these areas:

- Arts, A/V Technology and Communications
- Architecture and Construction
- Health Science
- Hospitality and Tourism
- Human Services
- Information Technology
- Law, Public Safety, Corrections and Security
- Manufacturing
- Marketing
- STEM
- Transportation, Distribution and Logistics
2022 National SkillsUSA
Cosmetology Gold Winner

Cosmetology and barbering
Courses

Barbering Fundamentals
Cosmetology Fundamentals
Chemical Services
Hair Coloring
Salon Practices and Management

Natural Hairstyling
Nail Technology I
Nail Technology II
Spa Techniques I
Spa Techniques II

Career Pathway Project
State Board Practicum
CTE Lab in Cosmetology and Barbering
Science Standards

Course: Chemical Services
8 out of 15 standards

Standard 3
Analyze and interpret data on chemical structure and composition of the hair and scalp, including polypeptide chains, side bonds, hydrogen bonds, salt bonds, and disulfide bonds, and how they are affected by various chemical services.

Standard 6
Obtain, evaluate, and communicate information concerning the relationship of hydrogen ion concentrations to the pH scale, and to acids, bases, and neutral solutions.
Cosmetology Fundamentals, Standard 7:
Demonstrate professional practices for shampooing, rinsing, and conditioning.

Chemical Services, Standard 6a:
Test various acids and bases to assess pH levels to determine which chemicals are safe for use on hair and scalp.

Hair Coloring, Standard 10:
Use knowledge of mathematics and chemistry to assess hair type and properties, to measure and mix developers, and to calculate time needed in order to produce desired end product.
Progression of Rigor

Cosmetology and barbering

Spa Techniques I, Standard 16:
Perform a basic makeup application, including all steps for foundation, cheeks, eyes, and lips.

Spa Techniques II, Standard 10:
Explain and perform special-occasion makeup techniques, relating them to basic cosmetic applications.

Salon Management, Standard 13:
Summarize standard operating procedures and possible supplemental services for a salon, and determine whether the owner can handle the workload alone or will need to employ additional service providers.
Career Readiness Indicators

Alabama State Department of Education
- Alabama Certified Worker (Ready to Work)
- National Retail Federation National Professional Certification in Customer Service and Sales
- Certiport Entrepreneurship and Small Business

Alabama Board of Cosmetology and Barbering
- Barbering License
- Cosmetology License
- Esthetics License
- Nail Care License
- Natural Hairstyling License
Questions?
Education and Training
Education and Training focuses on preparing the next generation of educators to serve children and youth from birth through twelfth grade. Courses are designed to acquaint students with the wide variety of careers in the education field and to give them a head start on preparation for classroom teaching.

After completing Foundations in Education, students may choose courses leading through one of two programs: Educators in Training and Early Childhood Education.
Employment and Salary Data

47,500 Teachers Employed 2020-2021

Early Childhood/Elementary
- Median Salary: $51,175
- Projected Annual Openings 2028: 1,965
- Annual Growth: 0.33%

Middle School
- Median Salary: $52,832
- Projected Annual Openings 2028: 775
- Annual Growth: 0.30%

High School
- Median Salary: $52,238
- Projected Annual Openings 2028: 1,225
- Annual Growth: 0.30%

1,576 certified positions still posted on Teach in Alabama
78 administrative positions still posted on Teach in Alabama
1,409 classified positions still posted on Teach in Alabama
2,863 total positions still posted on Teach in Alabama
Employment and Salary Data

- Teachers: $35,164 - $60,094
- Administrators: $60,640 - $107,470
- Media Specialists: $31,289 - $65,678
- Instructional Coordinators: $31,677 - $100,028
- Counseling Services: $34,361 - $73,209
- Athletic Coaches: $17,086 - $83,696
Growing Your Own

- Creating future educators who remain in their communities and support the growth and development of future students.
- Addressing current and predicted educator gaps and building stronger communities of educators.
- Preparing students to meet the challenges and opportunities all teachers face as they enter the profession.
- Growing future teachers who meet the professional qualifications.

Education and Training
Opelika & Gadsden Cities
10 current Education and Training Program students are actively employed by their districts in after-school programs.

Auburn City
15 alumni were hired by Auburn City Schools for the 2022 - 2023 school year.

Sylacauga City
6 recent graduates from the Preschool CDA program are currently employed by regional Head Start programs, the local school district, or independent preschool programs.

Lauderdale County
3 recent graduates are currently employed as classroom teachers.
1 graduate is currently enrolled in a M.Ed. program.
15 graduates are pursuing degrees in education or related fields.
Three programs:
- Administrative and Professional Support Services
- Early Childhood Education
- Teaching and Training

24 courses
- Many options
- Choices, but confusion

Designed to meet the needs of the time
- Broad range of education careers represented.
- Courses incorporated many other disciplines within the FCS umbrella

Knowledge-based standards

Two streamlined programs:
- Educators in Training
- Early Childhood Education

15 courses
- Reduced options create clear path.
- Courses are focused and based on state data and workforce needs.

Redesigned for 2022 and beyond
- Updated to meet the needs of tomorrow’s teachers and education professionals.
- Maximizes potential for hands-on experience.

Balance of knowledge-based and skill-based standards
Foundations in Education

Educators in Training Program
- Courses with Prerequisite(s)
  - Practices in Education
  - Methods in Education
  - CTE Lab
  - E&T Internship
  - Career Pathway Project

- No Prerequisite required
  - Careers in Education Communication for Leaders

Early Childhood Education Program
- Courses with Prerequisite(s)
  - Early Childhood Education
  - Educating Infants and Toddlers
  - Methods in Education
  - CTE Lab
  - E&T Internship
  - Career Pathway Project

- Required to offer in series
  - Preschool CDA I
  - Preschool CDA II
  - Preschool CDA III
  - Preschool CDA IV
Progression of Rigor

**FOUNDATIONS IN EDUCATION**
Standard 6
Create age-appropriate learning activities that actively engage students in the learning process.

**PRACTICES IN EDUCATION**
Standard 9
Develop lesson plans based on a provided unit plan.

**METHODS IN EDUCATION**
Standard 8a
Present an activity from the student-created lesson plan utilizing the *Alabama Course of Study: Mathematics* and complete a self-evaluation and reflection.
Progression of Rigor

**EARLY CHILDHOOD EDUCATION**
Standard 1

Explain the principles of child growth, development, and learning, using developmental theory.

**EDUCATING INFANTS AND TODDLERS**
Standard 11

Plan activities and opportunities that encourage curiosity, exploration, discovery, hands-on experiences, thinking, and problem-solving skills appropriate to the developmental levels of infants and toddlers.

**METHODS IN EDUCATION**
Standard 6

Identify best practices in literacy and numeracy instruction, utilizing professional terminology and information on the current science of reading and mathematics.
Career Readiness Indicators

Educators in Training
- ASK Institute – Concepts of Entrepreneurship and Management
- Athens State University Education and Training Certificate
- ETS Praxis Core Academic Skills (Must pass Reading, Writing, and Mathematics)
- Google Educator Certification, Levels 1 and 2
- Praxis II – Principles of Learning and Teaching: Grades K-6
- Praxis II – Principles of Learning and Teaching: Grades 5-9
- Praxis II – Principles of Learning and Teaching: Grades 7-12

Early Childhood Education
- ASK Institute – Concepts of Entrepreneurship and Management,
- Child Development Associate (CDA)
- ETS Praxis Core Academic Skills (Must pass Reading, Writing, and Mathematics)
- Praxis II – Principles of Learning and Teaching: Early Childhood
- ServSafe Manager
Questions?
Hospitality and Tourism
Hospitality and Tourism focuses on preparing the next generation of managers, culinarians, guest service professionals, travel planners, and other tourism professionals to serve individuals, families, and communities across the country and around the world.
★ FCCLA is the only CTSO that puts family first.

★ Over 10,000 middle and high school members from over 300 chapters join Alabama’s FCCLA's Ultimate Leadership Experience which equips members with real-world skills through Family and Consumer Sciences (FCS) education by preparing members for careers through in three clusters: Education and Training, Hospitality and Tourism, and Human Services.

★ FCCLA members strengthen skills, forge friendships, and make a positive difference in today’s world through participation in Competitive Events, serve in leadership positions, network with leaders, and obtain college- and career-ready skills.
2022 FCCLA National President

Mary Katherine Gunn
Elberta High School
Hospitality and Tourism

Employment and Salary Data

Total Statewide Employment – 237,170

- Average Entry Salary $25,400 - $28,200
- Median Annual Salary Range $36,700 - $70,000
- Experienced Salary Range $48,000 - $96,800
- Annual Openings 44,426

*Data obtained from Jobs EQ 10/10/22
Coursework within these four programs leads to a plethora of careers.

### Employment Opportunities

#### Hospitality and Tourism

<table>
<thead>
<tr>
<th>Amusement and Recreation Attendant/Planner</th>
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<tbody>
<tr>
<td>Baker</td>
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<tr>
<td>Biochemist and Biophysicist</td>
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<tr>
<td>Butcher and Meat Processor</td>
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<td>Caterer</td>
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<td>Concierge</td>
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<tr>
<td>Dietitian and Nutritionist</td>
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<tr>
<td>Event Planner</td>
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<tr>
<td>Executive/Sous Chef</td>
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<tr>
<td>Supervisor/Manager of Housekeeping</td>
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<tr>
<td>Food Batchmaker</td>
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<tr>
<td>Food Chemist</td>
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<tr>
<td>Food Journalist/Stylist/Photographer</td>
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</tbody>
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| Food Processing Worker                     |
| Food Scientist and Technologist            |
| Food Service Manager                       |
| Food/Beverage Service Manager              |
| Hotel, Motel, and Resort Desk Clerk        |
| Lodging Manager                            |
| Meeting and Convention Planner             |
| Microbiologist                             |
| Recreation Worker                          |
| Reservation and Transportation             |
| Ticket Agent and Travel Clerk              |
| Sports Nutritionist                        |
| Tourism Professional                       |
| Tour Guide                                 |
| Travel Journalist/Photographer             |
| Writer                                     |
Programs

Foundation Course: Introduction to Hospitality and Tourism

Travel and Tourism:
- Travel and Tourism I
- Travel and Tourism II

Sports, Recreation, and Attractions:
- Sports, Recreation, and Attractions Management I
- Sports, Recreation, and Attractions Management II

Capstone Course: Career Pathway Project in Hospitality and Tourism and/or CTE Lab in Hospitality and Tourism
Programs

Foundation Course: Introduction to Hospitality and Tourism

Lodging:
- Hotel, Resort, and Lodging Management I
- Hotel, Resort, and Lodging Management II

Food and Beverage Services:
- Culinary Arts I
- Culinary Arts II
- Bakery and Pastry Arts
- Cuisine and Media Production
- Cultural Foods
- Food Science
- Nutrition and Food
- Food and Wellness
- Sports Nutrition

Capstone Courses: Career Pathway Project in Hospitality and Tourism and/or CTE Lab in Hospitality and Tourism
# Career Readiness Indicators

## Hospitality and Tourism

<table>
<thead>
<tr>
<th>Program</th>
<th>Career Readiness Indicators</th>
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</thead>
<tbody>
<tr>
<td>Lodging</td>
<td>• Certified Front Desk Representative</td>
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<tr>
<td></td>
<td>• Certified Guest Services Professional</td>
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<tr>
<td>Sports, Recreation and Attractions</td>
<td>• Certified Hospitality and Tourism Professional</td>
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<tr>
<td>Travel and Tourism</td>
<td>• ServSafe Manager</td>
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<td>Food and Beverage Services</td>
<td>• Certified Front Desk Representative</td>
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<tr>
<td></td>
<td>• Certified Guest Services Professional</td>
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<tr>
<td></td>
<td>• ProStart National Certificate of Achievement</td>
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<tr>
<td></td>
<td>• ServSafe Manager</td>
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</table>
**Introduction to Hospitality and Tourism, Standard 13:**
Set up and demonstrate various styles of food service, including table settings and service etiquette.

**Culinary Arts I, Standard 8:**
Demonstrate professional food presentation techniques, including plating, portion sizing, garnishing, and packaging.

**Culinary Arts II, Standard 11:**
Research and prepare complex recipes using techniques that elevate the flavor, appearance, and appeal of the product.
**Introduction to Hospitality and Tourism, Standard 7:**

Compare and contrast functions of various departments, including accounting, security, engineering, front desk, housekeeping, food and beverage, maintenance, human resources, and sales and marketing.

**Hotel, Resort, and Lodging Management I, Standard 16:**

Describe management responsibilities of the front desk, including using technology with a guest registration system, tracking accounts, creating work schedules, creating departmental log reports, applying time management techniques and communicating guest related issues.

**Hotel, Resort, and Lodging Management II, Standard 2:**

Demonstrate the operation of the front desk.

2a Make reservations from different channels within the hotel's system.

2e Process financial transactions, including direct bill accounts, cash, credit cards, accounting, log book, and cash drops.
Introduction to Hospitality and Tourism, Standard 15:
Compare types of travel and tourism activities.

Travel and Tourism I, Standard 21:
Match clients with suitable facilities to meet their needs, wants, and expectations, considering availability of rooms, meeting spaces, and amenities.

Travel and Tourism II, Standard 15:
Create a travel package proposal for a business client, a group client, or an individual client, including transportation, lodging, attractions, food services, and other amenities.
Introduction to Hospitality and Tourism, Standard 2:
Identify and describe sectors of the sports and recreation industry, including indoor, outdoor, youth, collegiate, amateur, and professional levels.

Sports, Recreation, and Attractions Management I, Standard 3:
Compare and contrast the various sectors of the sports, recreation, and attractions industry.

Sports, Recreation, and Attractions Management II, Standard 1:
Analyze the economic impact of a sports, recreation, and/or attractions industry event on a city or community.
Questions?